

# SAMPLE, SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

## APPETIZERS

Sea Scallops 13  
Pumpkin Seed crusted Sea Scallops over Shishito Pepper-Sweet Corn Cake, Sautéed Okra, and Anaheim Chile Pepper Cream

Veal Carpaccio\* 15  
Thinly Sliced Raw Prime Veal Top Round with Pickled Watermelon Radish Pickled Red Onion, Arugula, Gremolata, and Parmigiano-Reggiano

Stuffed Calamari 14  
Chorizo stuffed Calamari with Eggplant Agrodolce and Roasted Red Bell Pepper Purée

Escargots 10  
Burgundy Helix Snails with Bacon, Leeks, Tomatoes, and Cremini Mushrooms in Garlic-Lemon Brown Butter and Parsley over Crostini



Foie Gras\* 20  
Pan Seared Foie Gras over Stone Ground Grit Cake with Bacon Praline and Cranberry Gastrique

*Fig Tree cuisine –  
Flavor, textures  
and aromas of the  
wine country and  
beyond. Fresh,  
seasonal ingredients  
enhanced by classic  
cooking techniques  
and a focus on  
wine compatibility.*

Apple Beggar's Purse 11  
Sautéed Apples, Onions, Gorgonzola Cheese, and Walnuts in Pastry with Thyme Butter Sauce

Crab Tart 16  
Jumbo Lump Crab stuffed Tart with Brie Béchamel, Leeks, and Smoked Bacon over Apricot Nappage

Artisan Cheese Plate 17  
Chef's Nightly Selection of Artisan Cheeses and Accompaniments

## SOUP & SALADS

House Salad included with Main Course.  
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Soup of the Day 7

Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette 6

Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons 8

Baby Spinach and Hard Boiled Quail Egg with Warm Bacon and Maple Vinaigrette 8

Dress up your salad with:

Warm Fried Calamari	3	Hearts of Palm	2
Gorgonzola Cheese	2	Goat Cheese	2
Feta Cheese	2	Pine Nuts	3

# SAMPLE, SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

## MAIN COURSES

House Salad is included with the Main Course.  
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Sea Bass 45  
Sautéed Sea Bass over Bacon, Lobster, and Red Bliss Potato Cake with Asparagus and Lobster Beurre Blanc

Trout 33  
Sautéed North Carolina Trout with Alaskan King Crab, Pancetta, Sweet Corn, Lemon-Chive Beurre Blanc and Asparagus

Salmon\* 31  
Sautéed Scottish Salmon Filet with Ratatouille, Basil Pesto Beurre Blanc, and Heirloom Tomatoes

Scallops\* 36  
Blackened Sea Scallops over Sweet Corn, Zucchini, and Saffron Couscous with Lemon Salsa Verde and Queso Fresco

Veal Chop\* 45  
Grilled Veal Chop and Jumbo Shrimp over Potato Gratin with Cremini Mushrooms, Capers and Sherry Garlic Butter Sauce with Asparagus

Elk Chop\* 44  
Grilled New Zealand Elk Chop over Horseradish Spaetzle with Smoked Bacon-Braised Purple Cabbage and Boursin-Dijon Sauce

Filet Mignon\* 41  
Grilled Filet Mignon topped with Balsamic Caramelized Red Onion and Shiitake Mushroom with Polenta Cake, Spinach Purée and Crumbled Stilton

Lamb\* 37  
Grilled Lamb Tenderloin over Fig and Almond Risotto with Asparagus and Balsamic Reduction

Pappardelle 25  
House Made Pappardelle Pasta with Shiitake Mushrooms, Roma Tomatoes, Broccoli Rabe and Gorgonzola Cream Sauce



*Fig Tree –  
A small fruit tree  
(Ficus Carica)  
with large leaves,  
known from the  
remotest antiquity.  
It was probably  
native from Syria  
westward to the  
Canary Islands.*

---

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.